

# **CHEF TIM RECHER, CEC®**

How many toques can one chef wear? In the case of Tim Recher, CEC, Executive Chef at The Army Navy Country Club, he wears many hats as he leads the culinary efforts at The Sun Room Restaurant, The Grille, multiple snack bars, and banquets/catering. An award-winning chef, Recher has been recognized with many accolades and won a number of highly competitive tests of his exceptional talent and skills in the kitchen. Most recently he held the position of Executive Chef of the historic and iconic Madison Hotel in Washington, DC leading the culinary team through a multiple million dollar renovation, launching 2 acclaimed restaurants, and cooking at the prestigious James Beard House in New York City.

Known as one of the most innovative and creative chefs putting his own mark on modern interpretations of classic American dining, Recher began his career honing his basic knowledge at popular chain eatery TGI Fridays. From his humble beginnings to joining the team of some of the country's best chefs preparing the inaugural dinner for President Barack Obama, Recher has had a rich and varied career as a kitchen superstar. Chef Recher holds the Certified Executive Chef designation from the American Culinary Federation (ACF) - one of less than 3,000 nationwide. He's a three term Chairman of the Board and President for the Nation's Capital Chefs Association and has held a position as Adjunct Professor for Anne Arundel Community College's HCAT-Culinary Arts Program.

Among multi-tasker Recher's honors, he was named Chef of the Year by the Nation's Capital Chefs Association, in recognition of embracing new approaches to incorporating artisanal and regional ingredients into his menus. A winner of more than 30 culinary medals, Recher is a two time first place finisher at the Chesapeake Chefs Competition and was named by Maryland's governor as State Chef. He was one of eight chefs selected to display their techniques and talents on the Food Network, where he placed fourth in the nation. Recher has planned menus for many distinguished celebrities at high profile events and what has been certified as the largest plated dinner function by Guinness Book of Records serving almost 18,000 guests a three course meal.

A winner of the Presidential Medal from the American Culinary Federation as well as the coveted Chef Professionalism Award, Recher participates in many community outreach programs to train and mentor young culinary students, and develop the next generation of American chefs.

While balancing his many responsibilities at The Army Navy Country Club, and his involvement in the community of food and beverage professionals, Recher still has one ambitious goal to conquer. In his spare time, Recher studies and prepares for the ultimate honor and distinction, the rank of Certified Master Chef.